



CAVALLI

TENUTA
DEGLI DEI

TECHNICAL DETAILS

Appellation	Toscana IGT
Production Area	Panzano in Chianti Florence
Soil type Panzano in Chianti	loose, medium mix, rich in marl
Soil type Florence	loose, medium mix, slightly clayey
Exposure of vineyards	Southern 350/400 metres above sea level
Altitude Panzano in Chianti	level
Altitude Florence	50/100 metres above sea level
Grape Varieties	Cabernet Sauvignon Cabernet Franc Petit Verdot
Planting density	6700 per hectare
Vine training technique	Cordon
Grape yield	50 quintals per hectare
Fermentation	8/10 days
Maceration	10/14 days
Malolactic fermentation	n oak barrels/tonneaux
Barrel/tonneaux ageing	18 months
Bottle ageing	12 months